

CopyCat Cracker Barrel Steak And Eggs

Ingredients

$\frac{1}{2}$ cup all-purpose flour
1 tsp salt
 $\frac{1}{2}$ tsp ground black pepper
1 egg, large
2 tbsp milk
 $\frac{3}{4}$ cup pancake mix
2 lb round steak, bottom or top , cut into four equal portions, pound well to tenderize
 $\frac{1}{3}$ cup vegetable oil
To Serve:
1 cup mashed potatoes, or roasted potatoes
 $\frac{1}{3}$ cup gravy

Directions

In a shallow bowl, mix together the flour, salt, and pepper.

In a separate shallow bowl, combine the egg and milk.

On a plate, pour the baking mix.

Next, coat the steaks in the flour mixture, then dip into the egg mixture, and coat with the baking mix.

In either a skillet or a cast iron pan, heat the vegetable oil over medium-high heat until it begins to sizzle. Add the coated steak pieces and fry 4 to 5 minutes per side, or until golden brown.

Finally, remove steaks from the pan and rest briefly for a minute before slicing and serving.

Serve with potatoes done your way and gravy.